

CROWN CATERING

CAMBRIDGE

WEDDINGS AT CHIPPENHAM PARK
2025 SAMPLE MENUS





Experience counts

Crown Catering Cambridge is led by a team of passionate, energetic and inspired individuals dedicated to providing superb catering and a high level of personal service. As a team, we have several years of catering and event management experience.

First and foremost, we provide a bespoke catering service offering inspirational menus that incorporate only the best ingredients. We pride ourselves on the quality of our food; the attractiveness of presentation; and the friendliness and professionalism of our front of house staff.

During the planning stages of your wedding, our Events team will be readily available to answer emails and provide assistance in organising your special day. They will offer guidance and advice to help you with the planning process. As your wedding day approaches, your dedicated Front of House Manager will be present at Chippenham to meet with you for a final run-through. This meeting will ensure that all your requests and requirements are carefully noted, giving you peace of mind that your big day will run seamlessly.

The team at Crown Catering Cambridge know that every event is special. Creating the right experience is not just about imagination and attention to detail, it's about having the passion and commitment to make sure we match and hopefully exceed your expectations.

The following pages include just a selection of sample menus to give you an idea of our quality and style however, we are best known as *bespoke* caterers and our chefs have the imagination and expertise to tailor a menu to your preferences





Our prices

The price of a 3-course meal is determined by your chosen main course.

All prices quoted include:

- The supply of our **stock range** of high quality **china**, polished stainless steel **cutlery** and **clear glassware**
- The supply of **white** table linen and napkins for the dining tables
- The **service of your own reception drinks and wine during the meal***
- The services of our experienced, **uniformed waiting staff** and **chefs**
- The services of a **Front of House Manager** to oversee all catering on the day and to liaise with other wedding day suppliers and contractors to guarantee a successful reception
- A **tasting for the bride and groom** to finalise your menu
- Support and advice from our Events Team during the planning stages of your reception

Please refer to our Terms & Conditions

* Once coffee has been poured, service of your own wine and drinks will cease and the venue will open up a cash bar

Multiple Menu choices

If you would like to offer your guests a choice of menu, we ask that you limit this to a maximum of 3 dishes from each course. There will be a surcharge of **£4 per person** if you decide to offer a choice of menu. This is to cover the cost of the additional kitchen and front of house staff needed to ensure a smooth and efficient service of the meal.

As a guide, our menu prices start at £60* pp + VAT for a 3-course meal

** Based on a wedding for approximately 100 guests*

For a personalised quotation tailored to your requirements and preferences, please contact

info@crowncateringcambridge.com • www.crowncateringcambridge.com





Designed as an addition to the main menu

Canapés menu

£11 per person + VAT for a selection of 5

Cold

Moroccan cauliflower cous cous tart, pickled golden raisin (VG)
Sun-dried tomato mousse, red pepper salsa, baby basil (VG)
Pear, gorgonzola & walnut tartlet (V)
Tomato & cucumber essence, balsamic pearls (VG)
Goats cheesecake, roast pistachio & red onion (V)
Pressed smoked ham hock, pea cream
Coronation chicken vol-au-vent, mango & chilli salsa
White balsamic compressed honeydew melon, Dingley Dell cured pork
Sauerkraut & salt beef tart, Thousand Island dressing & cornichon
Chalk Stream trout tartar, tiger milk
8-hour King cured smoked salmon, cream cheese, granary bread
Smoked mackerel & cucumber nori roll
Taramasalata, nori cracker & cayenne
Deville egg, anchovy & caper popcorn tart

Hot

Sesame & soy marinated tofu, satay dipping sauce (VG)
Onion bhaji, cucumber raita (V)
Pea falafel, harissa mayo (VG)
Parmesan & sun blushed tomato polenta bites, chive mayo (V)
Blue cheese twice baked potato, spring onion crème fraiche (V)
Crispy chicken wing, garlic & anchovy rapeseed emulsion, parmesan
Rare roast beef, mini-Yorkshire & horseradish cream
Honey & red onion glazed mini sausages
Master stock braised pork belly, kimchi & apple
Truffle dusted warm beef & wild mushroom vol-au-vent
Bourbon glazed beef, whiskey gel
Sauté chilli, ginger & lime tiger prawns, toasted coconut
Skrei cod & horseradish arancini, fennel purée
Smoked lardo baked queen scallop, Pangrattato crumb
Smoked haddock & salmon croquette, salt & vinegar dust





Plated starters

We ask you to select 2 starters, to include a vegetarian/vegan option. The price of your chosen main course determines the total cost of a 3-course meal

If you would like to offer your guests a choice of menu there will be a supplement of **£4 per person** due to the extra prep required by our chefs; the additional staff required on the day plus the extra management needed to ensure a smooth and efficient service. We kindly ask that you limit this to a maximum of 3 dishes from each course.

- Courgette & mint fritters, red pepper pesto, lime & harissa dressing, garden herb salad (V)
- Vine tomato puff pastry tart, marinated artichoke, toasted pine nut crumb & lovage dressing (VG)
- Heirloom tomato, mozzarella & basil salad, chive oil (V)
- Red onion & butternut squash tarte tatin, radicchio & rocket salad, beer honey dressing (VG)
- Goats curd & black pepper spinach roulade, salsa verde & watercress (V)
- Smoked ham hock terrine, Cumberland gel, fennel & orange slaw
- Confit chicken thigh, roast pak choi, sesame marinated mooli & Yaka tori dressing
- Dingley Dell smorgasbord: *cured meat, applewood cheese, pickled egg, slaw, lemon rye bread & pickles*
- Salt beef hash, soft boiled egg, rocket salad & marmite jus
- Curried chicken presse, rapeseed & lemon potato salad, mango & chilli salsa, crispy skin
- Crown prawn cocktail: poached crevette, Greenland prawns, baby gem, tomato & cucumber, Marie Rose sauce
- Roast chalk stream trout, braised leek, fennel & dill cream sauce
- Spiced smoked haddock arancini, tabouleh, sumac & mint yoghurt, pickled golden raisins
- Poached salmon, whipped buttermilk, sweet & sour cucumber & fennel salad
- Herb & potato cake, gravadlax, horseradish chantilly

Sharing style starters

English charcuterie board

- A selection of Dingley Dell cured meats
- Marinated Provençale vegetables (V)
- Balsamic onions (V)
- Mixed olives (V)
- Sun blushed tomatoes (V)
- Buffalo mozzarella (V)
- Tomato & basil butterbean crostini (V)

Fruit de Mer

- Poached King prawns
- Crayfish tail cocktail
- King cured smoked salmon | Smoked trout | Traditional gravadlax
- Blinis
- Marie Rose, gribiche & crème fraiche*
- Fennel & cucumber slaw*

Dressed crab *

½ dressed lobster **

*** and ** supplements apply**



All prices quoted are subject to VAT at the current rate at the time of invoice

info@crowncateringcambridge.com • www.crowncateringcambridge.com



Mains

We ask you to select 2 mains, to include a vegetarian/vegan option. The price of your chosen main course determines the total cost of a 3-course meal

If you would like to offer your guests a choice of menu there will be a supplement of **£4 per person** due to the extra prep required by our chefs; the additional staff required on the day plus the extra management needed to ensure a smooth and efficient service. We kindly ask that you limit this to a maximum of 3 dishes from each course.

Beef

Classic fillet of beef Wellington, dauphinoise potato, balsamic jus	£80
Prime fillet of Scottish beef, triple cooked chips, salad, bearnaise or peppercorn	£78
Treacle cured striploin of beef, wild mushroom & spinach tart, red wine reduction	£72
Orange braised feather blade of beef, potato risotto, roast fennel & gremolata	£64
Steak & Guinness suet pudding, horseradish mash & panache of seasonal vegetable	£60

Lamb

Herb crusted fillet of lamb, pea purée, confit garlic & rosemary Pomme Anna, prima vera fricassee, mint jus	£72
Hay baked shoulder of lamb, leek & olive potato hash, butter roast carrot, carrot purée & lamb jus	£68
Navarin of lamb, lemon thyme dumplings	£65

Suffolk Pork

Teriyaki glazed pork tenderloin, sweet potato fondant, stir fried Asian vegetables, roast pak choi	£60
Braised pork belly, potato & bacon stuffed Roscoff onion, onion purée, tender stem broccoli & apple jus	£60
Chimmi churri rolled pork belly, sun blushed tomato polenta chip, roast courgette & pepper salsa	£60

Sutton Hoo chicken

Truffled chicken breast, confit leg presse, duchess potato & braised leek, claret jus	£60
Ballotine of basil stuffed chicken breast, cocotte potato, buttered green beans, crispy Parma ham	£60
Roast chicken breast, olive oil mash, buttered tender stem, chasseur style sauce	£60
Slow roast chicken thigh, caramelised chestnut mushroom open pie, puff pastry lid	£60
<i>Served with: seasonal vegetables & buttered new potatoes to share</i>	

Duck

Duck breast, caramelised parsnip, parsnip purée, duck fat fondant potato, butter crumb, pomegranate jus	£65
Honey & lavender duck breast, roast chestnut & artichoke, dauphinoise potato, watercress, red wine sauce	£65
Confit duck leg, white wine, smoked pancetta & mushroom bean cassoulet, crispy kale & port reduction	£64

Fish

Classic salmon en crouete, seasonal buttered baby vegetables, champagne & caviar cream sauce	£67
Pan fried halibut, tarragon potato presse, roast king oyster mushroom, cavolo nero, red wine jus	£67
Roast sea trout, crushed purple potato, fennel slaw, vanilla & lime veloute	£63
Pan fried stone bass, saffron potato, roast Provençal vegetables, bouillabaisse style sauce, rouille	£63
Salt cured cod, sauté new potatoes, samphire, semi-dried cherry tomatoes, salsa verdé	£60





Plated mains

We ask you to select 2 mains, to include a vegetarian/vegan option. The price of your chosen main course determines the total cost of a 3-course meal

If you would like to offer your guests a choice of menu there will be a supplement of **£4 per person** due to the extra prep required by our chefs; the additional staff required on the day plus the extra management needed to ensure a smooth and efficient service. We kindly ask that you limit this to a maximum of 3 dishes from each course.

Vegetarian and vegan

Root vegetable, mushroom & puy lentil shepherd's pie, sweet potato mash	£60
Green Thai vegetable curry, miso & black sesame rice	£60
Portobello & baby spinach pithivier, mushroom purée & seasonal baby vegetables	£60
Spiced aubergine tagine, mint & pomegranate bulgar wheat	£60
Goat's cheese & sorrel cannelloni, Provençal sauce, rocket & beetroot salad	£60
Wild mushroom & spinach orzo, truffled cashew nuts	£60

'Family style' roast

All served pre-carved and presented on a board for the table to share (or can be plated if preferred).

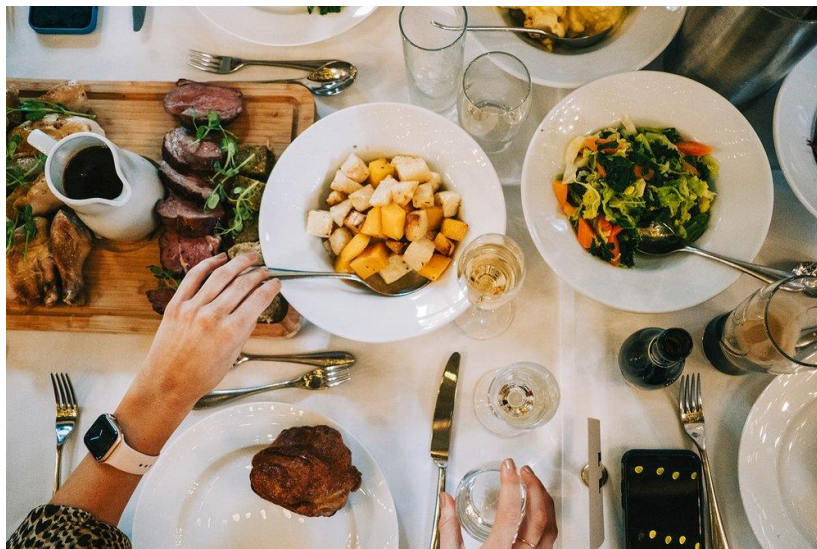
All roasts are served with Yorkshire puddings, duck fat roasted potatoes & traditional accompaniments

Please select 2 additional side dishes for the tables to share

Traditional Roast sirloin of Scottish beef	£71
Classic rosemary & garlic roast leg of lamb	£69
Roast loin of pork with crackling	£64
Roast Sutton Hoo chicken	£67
Roast crown of Norfolk bronze turkey	£63

Classic Sides

Panaché of vegetables	Dauphinoise potato
Roasted root vegetables	Cauliflower cheese * supplement applies
Buttered extra fine beans	Sage & onion stuffing
Braised spiced red cabbage	Pigs in blankets
Honey glazed carrot & parsnips	Vichy carrots (cooked in herbs, olive oil & white wine)
Bacon & beer braised savoy cabbage	Smashed carrot & swede





Barbecue Menu

Please select 2 meat, 1 fish & 1 vegetarian option

£60 pp + VAT for a 2-course meal (no starter)
plus £205 for the hire of a commercial BBQ (inc gas, delivery & set up)
* supplements apply

Meat option

Korean style belly of pork

Butterflied leg of lamb marinated in harissa spices * £4

Sirloin of beef marinated Worcestershire sauce * £6

Spatchcock chicken with piri piri seasoning

Chinese style pork loin

Garlic & lemon chicken breast

Rib eye steak marinated in garlic and thyme * £5

Minted Lamb chump chop

Burger station : *cheese, baby gem, gherkin, tomato & relish*

Cumberland sausage

Fish option

Swordfish steak with lime and ginger * £4

Prawn and pepper skewers

Thai spiced salmon

Kaffir lime & lemongrass stonebass

Tandoori monkfish skewer * £4

Barbecue vegetable dishes

Provençal vegetable kebabs (VG)

Cauliflower steaks (VG)

Portobello mushroom burger (VG)

Charred hispi cabbage with kimchi (VG)

Salads

please select four

Hot buttered new potatoes

Spring onion & crème fraiche potato salad

Baby leaf salad with dressing

Classic coleslaw

Greek salad

Traditional Waldorf salad

Asian slaw

Roast fennel & chicory salad with orange dressing

Roast heritage carrots, ginger, chilli & coriander dressing

Charred broccoli, lemon & fresh chilli, toasted cashews

Plum vine Tomato, shallot & basil salad

Tabbouleh

Panzanella Salad

Roast Provençal vegetable fregola, red pepper pesto

Cauliflower, chickpea, radish & roast garlic salad, yoghurt dressing

Green bean, shallot & feta cheese, toasted almond, sherry vinaigrette

Basmati & Wild rice, smoked ham salad with honey, parsley & orange dressing

Red cabbage, red onion & beetroot slaw, crumbled goats cheese

Charred baby sweetcorn & pak choi, sweet chilli & black onion seed dressing





Desserts

We ask you to select 1 dessert – special dietary requirements can easily be catered for. The price of your chosen main course determines the total cost of a 3-course meal

If you would like to offer your guests a choice of menu there will be a supplement of **£4 per person** due to the extra prep required by our chefs; the additional staff required on the day plus the extra management needed to ensure a smooth and efficient service. We kindly ask that you limit this to a maximum of 3 dishes from each course.

Matcha tea & yuzu torte – *passionfruit cream, matcha dust*

Millionaire chocolate brownie bar – *Dulce de leche, shortbread crumb & crème Chantilly*

Warm ginger cake – *banana & rum jam, glazed banana & crystalized ginger*

Bailey's cheesecake – *coffee gel, coffee cream, caramelised white chocolate (GF)*

Raspberry & white chocolate pavlova stack – *raspberry gel, tonka macerated raspberries (GF)*

English Strawberry & Raspberry Eton Mess (GF)

Lemon thyme & pine nut tart – *pine nut puree, orange blossom yoghurt*

Mixed berry cheesecake – *berry compote & lemon balm (VG,GF)*

Key lime pie – *burnt Italian meringue & candied lime*

Treacle, pear & walnut tart – *coconut & orange frosting, orange & cardamom syrup *not available as a mini* (VG,GF)*

Summer berry fool – *rosewater Chantilly, pistachio & lemon biscotti*

Cherry Bakewell tart – *kirsch & cherry gel, almond crumb (VG,GF)*

**All the above desserts can be turned into either a plated 'trio' (choose 3)
or a sharing platter for the table (choose 5)**

Meal concluded with coffee, tea & infusions

with home-made fudge, served from a station

£2.75 per person – charge upon consumption





Recommended for children under 8yrs

Children's Menu

£19 for 2 courses | £25 for 3 courses.

Please select one from each course. Special dietary requirements can easily be catered for

Starters

- Tomato soup & bread roll (V)
- Garlic bread (V)
- Hummus & crudities (V)
- Chicken lollipop, lime and ginger dip
- Fresh melon and summerberries (V)

Main

- Chicken or fish goujons, salad & chips
- Musk sausages with mashed potato and seasonal vegetables
- Spaghetti & meatballs
- Salmon creamy pasta
- Cheese & tomato pasta bake (V)

Dessert

- Chocolate brownie with strawberries & cream
- Eton mess
- Pancake & fresh berry compote
- Fresh fruit salad
- A selection of ice creams

Evening Reception Menus

Designed as an addition to the main meal of the day

Cheese Table

Mature English Cheddar - Brie - Cornish Yarg - Stilton
served with breads, biscuits, grapes and celery

£9.50

Tray-served Hot Snacks

- The Hog Roast Pork Bap - *Slow roasted pork shoulder, home-made apple sauce & crackling* **£8.50**
- Scampi & chips, tartare & lemon **£6.25**
- Mini beer battered haddock and skinny fries **£6**
- Korean pulled pork bap – Spiced pork shoulder, Asian slaw, Korean BBQ sauce **£8.50**
- 'Mac n Cheese' trio – truffled mac (V) – smoked ham hock mac – buffalo chicken mac **£6.50**
- "Naanwich" – *smoked streaky bacon & chilli jam* **£8.50**
- "Naanwich" – *goats cheese & chilli jam (V)* **£8.50**
- Caribbean Naanwich (sautéed green, avocado, mango & coriander salsa, hot dressing) (VG) **£8.50**
- Bacon & sausage baps - *With Tomato Ketchup and HP sauces on the side* **£8**
- Croque Monsieur **£6.25**
- Doughnuts & mugs of hot chocolate **£5**



6.11.23

All prices quoted are subject to VAT at the current rate at the time of invoice

info@crowncateringcambridge.com • www.crowncateringcambridge.com



Tableware and styling

Our prices include the supply of our own stock of high-quality tableware: **White table linen, clear glassware, white bone china and stainless-steel cutlery**



We work with many reputable suppliers and have access to a wide range of bespoke and special hire items allowing us to create a table-setting styled to your preferences. Please get in touch for further details





Terms of Business

The terms of business detailed below are between Crown Catering Cambridge Ltd (CCC) and the client/s using CCC's outside catering services.

Menus and pricing policy

Menu prices submitted by CCC for consideration include the supply of the following

- **The service of your reception drinks and the supply of clear glassware and ice.** Glasses will include flutes, slim jims and water glasses. There may be a charge if additional glassware is required for pre-ceremony drinks or extra ice is required
- **The supply of high quality white china, polished stainless steel cutlery and clear glassware for the dining tables.** Glassware for the tables will include wine, water and toast glasses. There may be a charge if additional glassware is required. An additional charge will be incurred should you require special china or cutlery, coloured table linen or any additions to the above.
- **The supply of white table linen and napkins for the dining tables.** There will be a charge of £75 to cloth the extra large round table available to hire at Chippenham. Other 'non-dining' tables that require linen, for example, for sweet tables, photobooths, etc.. will incur a £10 per table charge
- **The service of your own wine during the meal and the supply of clear glass water jugs for the tables.**
- **The services of our experienced, uniformed waiting staff, chefs and Front of House Manager**
- **A tasting for the bride and groom.**
- **Pre-wedding meetings and on the day set up**

VAT

Unless otherwise stated all quoted prices are subject to VAT at the current rate at the time of the event.

Menu tastings

We invite our clients to visit for a tasting at our Restaurant, the King's Head in Dullingham. Our tastings are complimentary for the bride and groom/host and hostess or event organiser. Additional guests are warmly invited though there will be an additional charge payable on the night. By attending a tasting we feel that you are, in principal, agreeing to our quotation and therefore, depending upon the complexity of the tasting (in terms of the number of guests that attend and the quantity of food sampled) we do reserve the right to charge if you decide not to proceed with a booking.

Breakages

Because of the nature of our business a limited sum has been included in the quote for acceptable breakages to china and glassware and damage to linen. **However excessive or unnecessary damage to equipment of any kind will be charged to the client. Please note that any damage or breakages to special hire items will be charged at the full replacement value**

Special hire tableware & linen

Any items hired on behalf of the client that are not supplied by CCC as 'standard' will incur an additional cost

Depending upon the source of the 'special hire' items supplied and the total value of the order, there may be an additional non-refundable deposit required to secure the stock

An additional 2 to 5 'extras' on top of the quantity of items required will be added as a contingency and chargeable to the client

Confirmation of the final order will be required no later than 21 days prior to the delivery date, after which any reduction in numbers or cancellation will be charged at the full hire price.

Prices quoted by CCC include a final wash-up charge by our supplier. Some 'special hire' items may require a rinse prior to collection for which a handling fee of 15% of the total hire value will be charged

Please note that CCC will not be responsible for any items of tableware, glassware or linen that a client has sourced directly from a supplier.

Important note regarding linen. Any special hire linen that is returned heavily stained (eg: food residues, dark liquids, ink, candle wax) may require a specialist treatment wash which will incur an additional charge. If the treatment wash is unsuccessful and stains remain, the full replacement cost of the linen will be charged to the client.

Insurance

Crown Catering Cambridge Limited carries full public and private liability insurance, a copy of which is available upon request.

Food Safety

Crown Catering Cambridge Holdings Ltd and its subsidiaries follow strict HACCP guidelines for all food preparation, handling, storage and distribution. To comply food cannot and will not be served after a maximum of four hours after its removal from refrigeration. Additionally, any food consumed two or more hours after first being served is at the client's discretion and therefore their responsibility. All food supplied by us will be removed from the premises on departure. The client must not provide food for the event nor permit food prepared by another to be consumed at the event without prior permission of Crown Catering Cambridge Ltd.

Deposits/Account settlement

The company operates a "nominal deposit" system of £500 to secure a booking. Cheques should be made payable to *Crown Catering Cambridge Ltd*. Alternatively payment may be made directly into our bank account:

Lloyds Bank Ltd - Cattle Market Branch - 78-80 Cherry Hinton Road - Cambridge CB1 7BH
Sort Code 30-91-74 A/c No. 35043960 A/c Crown Outside Catering Limited

We require settlement of our final invoice within 7 days of invoice date unless other arrangements have been agreed upon in advance.

Cancellation policy

- | | |
|--|---|
| • Cancellation received over 3 months before the booking | <i>Forfeiture of deposit paid</i> |
| • Cancellation received less than 3 months before the booking | <i>Forfeiture of deposit paid plus £1000 (inclusive of VAT)</i> |
| • Cancellation received less than 1 month before the booking | <i>50% of the total estimated final invoice (inclusive of VAT)</i> |
| • Cancellation received less than 10 working days before the booking | <i>100% of the total estimated final invoice (inclusive of VAT)</i> |

Final numbers and reduction in numbers

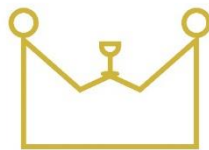
The final number of guests must be notified to CCC at least **10 working days prior to the event.**

No refund will be given should the final number of guests be reduced between that time of notification and the event.

Important Note: Unfortunately due to the continual fluctuations in the market prices of fresh food along with increased labour costs we cannot at present guarantee there will be no change to the prices quoted within our menu pack. Should there be a substantial change in the cost of goods or services between the date of our quotation and the date of your wedding, we reserve the right to review our prices. Any increases will be advised at the earliest opportunity and we will do our utmost to keep these to an absolute minimum.

All prices quoted are subject to VAT at the current rate at the time of invoice

info@crowncateringcambridge.com • www.crowncateringcambridge.com



CROWN CATERING
CAMBRIDGE



6.11.23